STRAWBERRY ICE CREAM

(Refrigerator Method)

2 cups sugar
1 cup water
4 pints fresh strawberries
⅔ cup orange juice
¼ cup lemon juice
½ teaspoon ascorbic acid powder
2 cups heavy cream, whipped

1. In saucepan, combine sugar and water. Boil for 5 minutes; then cool.

2. Purée strawberries in electric blender, or force through a sieve.

3. Combine purée, orange and lemon juices and ascorbic acid powder with sugar syrup.

4. Fold in whipped cream and pour into refrigerator trays. Freeze until firm. *Makes about 2 qts.*